

How to make a chick using fondant and an Easter egg



You will need the following tools:



A square cutter

A pair of scissors

A sharp knife

Large and small ball tool

Rose petal cutters

You also need a rolling pin – not shown

You will also need the following:

- A quantity of yellow fondant;
- A quantity of orange fondant;
- A small quantity of white fondant;
- Some corn flour in a bowl to prevent sticking;
- A toothpick;
- Edible glue;
- An Easter egg with an oval shape [I used a white candy coated one the size of a chicken's egg]; and
- A black edible ink marking pen

Let's start – Steps 1 and 2



Roll a ball of the yellow fondant for the head. Use a small ball tool to make the eye sockets and a small dip at the top of the head for the crest.



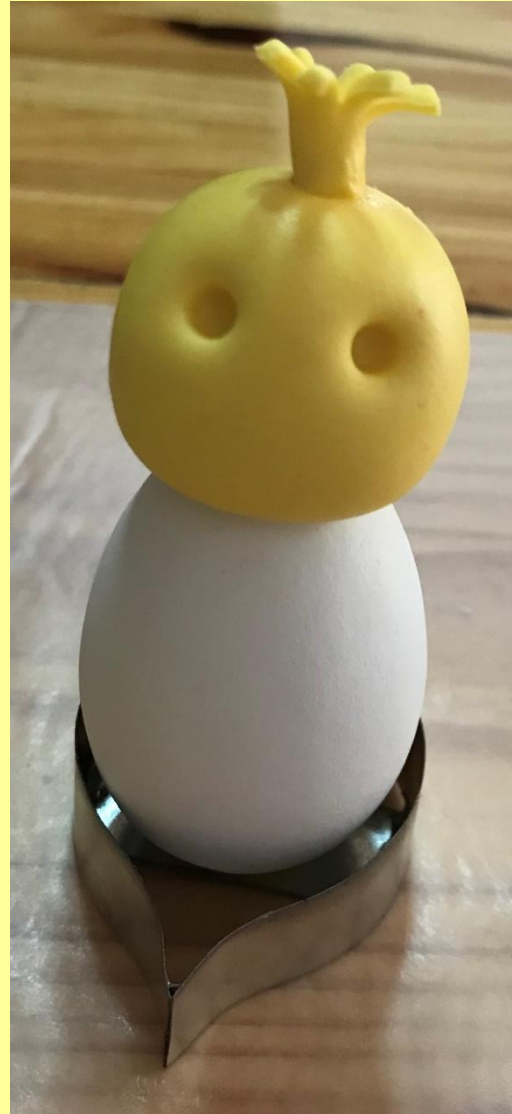
Roll out a quantity of yellow fondant. Dip it into the corn flour before rolling with a rolling pin to prevent sticking. Cut out a small square of fondant and make a series of small cuts as per the picture above. Using a small smear of edible glue along the bottom, roll the square as show in the picture above right.

Steps 3 and 4



Use edible glue to attach the crest to the head and gently bend out the fringe.

Use a large ball tool to make an indent at the bottom of the head. Smear with edible glue and attach to the Easter egg body. I used a petal cutter to hold the egg in place. You can also use an egg cup.



Steps 5 and 6



Cut two wings and the tail piece from the rolled yellow fondant using a large rose petal cutter. Cut a fringe as per the top left-hand picture. Cut an oval shape using the rose petal cutter and paring off the sharp top. Use a pair of scissors to make small snips into the oval breast shape and create the texture as per the top right-hand picture above.

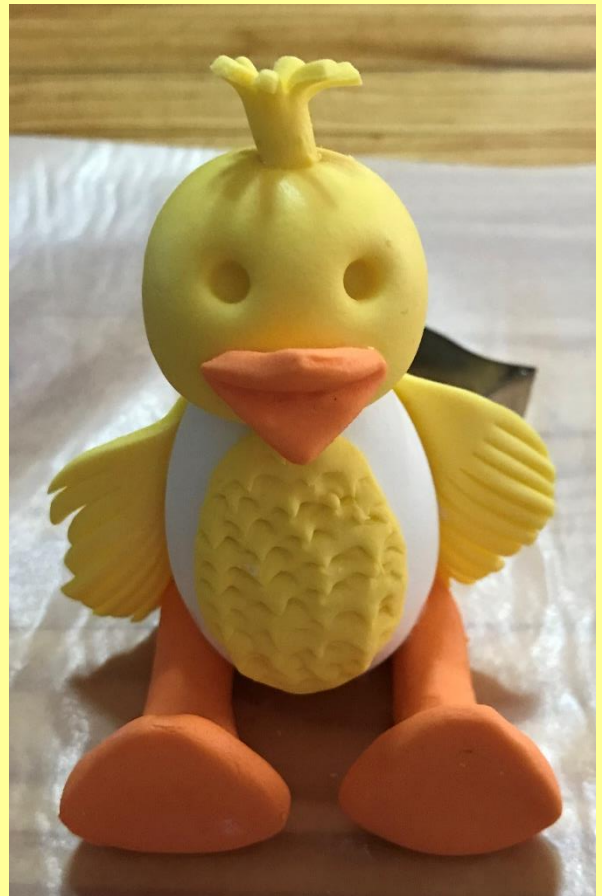
Attach the wings to the back of the Easter egg using edible glue. Fluff out the wings. Attach the breast to the front of the chick.

Steps 7 and 8



Roll out a small piece of orange fondant and cut out a small square. Fold the square to form the beak and attach to the head using edible glue.

Measure two pieces of orange fondant of the same size and roll from the middle upwards to make the legs. Shape the fat bottoms of the legs into triangular shaped duck feet. Attach to the Easter egg body using edible glue.



Steps 9 and 10

Attach the tail piece to the bottom and back of the Easter egg body with the fringe at the top. Fluff out the tail feathers.

Roll two small balls of white fondant and glue into the eye sockets.

Use a toothpick to poke holes where the pupils will be and insert the tip of an edible ink black marker to create the pupils.

Leave to dry overnight.



Your Easter chick

